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not enough milk, or was unable to suckle the child, or was ill or died. If a woman died in or just after childbirth, and the child survived, it might be suckled by the paternal grandmother or by another co-wife of the dead woman, but as a rule they resorted to artificial feeding, and often used it to supplement breast feeding. The father of the child took the food pipe of a beast recently killed, washed it and dried it, and handed it over to the women to rub with fat until it was soft and pliable. One end was then tied tightly to close it, it was filled with warm cow's milk, and the other end was tied loosely so that the child could just suck through it. It was kept well washed with warm water, and many infants were brought up successfully with this 'bottle'.

The babies were also given very thin gruel made of millet or maize flour, and curds and whey beaten up together. This was put in a very small gourd, decorated with drawings, with a spout to pour from, and a cover to keep flies and dust out.

Weaning

Studies of weaning in different cultures lay emphasis on the traumatic shock of separation from the mother, not only in terms of being refused the breast, but also of being removed to sleep elsewhere than beside the mother, and perhaps being sent away to stay with another relative.

In the Ngoni pattern of nurse-girl care and of supplementary feeding, especially after the first few months, it might seem that the actual weaning was less of a shock than in cultural situations where the baby was with the mother all day, carried about by her and never refused the breast if it cried. Ngoni women, however, and men too, all asserted that weaning was a shock to the child, even if it happened at two years old.

The reasons for this shock were partly that it was done all in one morning at one fell swoop, and partly that the child was sent away from the mother at night. The same nurse girl looked after it all day, but now took it more often to

sieves for straining beer or water poured through ashes to make salt. These lay around all day if they were being used, and were periodically scrubbed and put on the rack to dry, and at night stacked tidily in the veranda. In the day-time sleeping-mats of finely woven fibre were brought out into the sun, and so were skins and cloths used as coverings at night. Some of the Ngoni used curved wooden headrests as pillows often carved at the ends with animals' heads to fascinate a small child.

On the polished space in front of the hut were laid from time to time mats on which sprouting millet for making beer was dried, or partly pounded damp maize. A young child was sometimes told to keep the fowls and dogs off these mats. These animals and often small kids, wandered and pecked and scratched and quarrelled inside the fence all day, and young children chased them.

Beyond the fence lay other fenced compounds grouped round the cattle kraal, and beyond the village buildings lay patches of woodland, grass pastures, cultivated 'gardens', and water-holes and streams. Going with the mother or grandmother or a nurse girl or helper to fetch water, or work in the gardens was an expedition for young children which they delighted in.

In these village surroundings there were some places forbidden to young children, who were corrected by everyone with smacks and stern reproofs until they learned to keep away. One such forbidden place was the kraal gateway where the men sat and talked and ate. No woman until she had passed the menopause was allowed to cross over in front of the gateway lest she injure the cattle. If therefore children strayed down there, younger women did not like to go and fetch them back, as the men always grumbled if women went there lest they should harm the cattle. It was nevertheless a place that had a great attraction for boys of five to seven years old, because they found their fathers there and the herd boys. The boys in this age-group of five to seven showed

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round covered food basket, the side dishes in small covered earthenware bowls. Among the traditional Ngoni dishes learned by girls were the following:

Gruel made of cow's milk and maize flour (for young children).
Whole maize boiled with beans and round peas.
Sweet potatoes boiled, peeled and mashed with tomatoes.
Beans and finger millet flour cooked separately and then stirred together.
Pumpkins cooked with ground-nut paste.
Ground-nut flour cooked with scraps of meat.
Whole tall millet pounded with ground-nuts.
Pot-roast chicken with tomatoes, onions and ground-nuts.

In Ngoni households meat when cooked in large quantities, not just as broth made from bones and tibbits, was served on a special wooden meat-dish, round or oblong with rounded ends, and supported on three sturdy legs. This meat-dish was an integral part of the equipment of every 'true Ngoni' household, and, like the French housewife's omelet pan, was after use wiped clean and polished with clarified fat. The outside of these meat-dishes was often decorated with 'poker work' designs by the maker, and such decorated and shining meat-dishes were treasured as heirlooms. Other, but rare, heirlooms were hammered brass pots with a flat bottom and turned over edge, of the pattern known in India as *dekshie*. The Ngoni women who owned them declared they had been brought by their ancestors from the south.

All the extra fat when a beast was killed was sent to the women of the 'house' in whose herd it was, and this fat was cooked until it was clarified, and then stored. Butter was made by shaking milk in a gourd, and it was also clarified for keeping. Formerly milk curds were made daily by the senior women and kept to mature in a jar before being eaten. Only in a few Ngoni households was this still done.

Beer was made on special occasions when the women had

boys warned ahead to pound maize and make yeast of sprouting finger millet. They then embarked on a three-day cooking programme in large pots over a log fire in the compound. 'Sweet' beer with a low alcoholic content was drawn off after the first cooking, and the rest was left to simmer and ferment until it was of the correct thickness, flavour, and alcoholic strength.

Ngoni women's crafts

Formerly when the Ngoni used leather for clothing, their women took over the skins after they had been dressed, rubbed in fat and oil to make them soft, and darkened them with charcoal made of maize stalks. They then cut and sewed the circular skirts which had a number of gores. The use of cloth, bought first from the Arabs and later from European and Indian traders, entirely replaced the former leather clothing, but senior Ngoni women still had a strong preference for a heavy dark blue cloth which they thought resembled the former leather.

Two special skills were maintained by high-born Ngoni families and they carefully trained their girls in them. One was the use of beads, threaded and sewn together to form standardised geometrical patterns, many of which had particular significance as denoting a leaf, an eye, a horn of a cow. These beads of different sizes in strong colours of red, yellow, green, blue, as well as black and white, were made into headbands, wristlets, belts, collars, and the head 'waistcoats' worn by the men in their war-dances. Each Ngoni bride expected to take to her new home at least one food basket which she had elaborately embroidered with beads in these standard designs.

The other skill to which we have referred more than once was that of beauty treatment. Ngoni women despised and disliked the local custom of facial markings and body markings. They treated their skin with clarified fat or butter, and combed their hair with long thorns or bone combs. After

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315 the porridge inside warm. For straining beer, a special wide mesh basket is used, either conical or hemispherical in shape. Round and rectangular baskets of various sizes, with flat lids, are also found [B23] and are used for carrying small quantities of food on a journey.

In former times, wooden plates were used, but these are now 415 very rare. Wooden spoons are still made and used, and large flat 421 porridge stirrers, with geometrical ornamentation, are common. [B24] Wooden hemispherical pots, with a handle, are used for smoothing cooked porridge.

417 At the back of the hut, or on the verandah outside, are the pestle and mortar used for reducing maize and other cereals to flour. Mortars range in height from one to four feet, the smaller mortars being used by children or for crushing ground-nuts. They are usually of about one foot in diameter, and are made from single blocks of wood, usually from Afzelia quanzensis or Monotes trees. The inside of the block is hollowed out to leave a receptacle for the maize that is nearly as deep as the mortar is high. The only decoration is [B31] a ridge of wood about an inch wide left encircling the base three or four inches from the ground. Pestles are undecorated cylinders of wood, made from Terminalia sericea or Kigelia pinnata trees. They may be as much as six feet long, and range in thickness from four [B34] inches down to the half-inch pestles used by young children playing at pounding.

The hard residue of maize that cannot be reduced to flour by pounding is ground between two stones, and these grinding stones are also kept in the hut. Not every woman has her own grindstones [B42] or her own pestle and mortar, and these objects are loaned and borrowed within the village.

Most huts contain some form of chair or stool, but these are 357 sometimes very small indeed, standing only two inches off the ground. Petrol boxes are used to sit on, and deck chairs, known in the vernacular as "sleeping chairs," are common. Carpenters make [B43] a small folding chair that is fairly common. European upright chairs, basket chairs and Morris chairs are sometimes seen, but these are not made locally.

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304 tribal mark and a hole made for individual ornamentation. Earrings,
beads, and other ear ornaments are worn, including safety pins.
Young girls from time to time make black rectangular marks on their
cheeks by pressing on to them strips of chitenene green. These marks
are quite black at first, and gradually lose their colour over a period
of a year. Scarification of the face and body is carried out on both
men and women for ornament as well as for medication, but there
is very little regularity of pattern, save for the inverted crescent
mark made between the eyebrows of women. This is the Ngoni
tribal mark.

For dancing, most people wear their best clothes, and girls
535 and young women carry whistles on lanyards round their necks.
When dancing ngoma, the most important tribal dance, miniature
shields are carried, and a special type of knobbed stick that is held
aloft. Less frequently seen are the waist and ankle trappings, and
skin garments that used to be associated with this and other regimen-
tal dances. Nowadays, women's skirts and frocks are sometimes seen
worn by men on such occasions.

534 Single-ended and double-ended drums are used as accompani-
ment to dancing, while boys play hand pianos. Girls play on a
single string fiddle made from a reed. Whistles are bought from the
stores. Old fashioned fiddles with gourd resonators are rare.

524 Boys spend much of their time making and playing with toys
of various kinds. Animals, men, and motor cars are fashioned out
of mud, while more elaborate motor cars are made from maize
stalks. A favourite toy consists of two wheels, up to six inches in
diameter, on an axle with a handle some four or five feet long,
terminated in another wheel of the same size. This construction,
made of straw, representing the elements of a motor car, is pushed
along by boys of ages four to ten.

The well-known game, involving four rows of twelve holes,
with three stones in each hole, is played by men, usually in holes
scooped out in the ground. A favourite game of girls and boys con-
sists of throwing up beans with one hand and catching them again